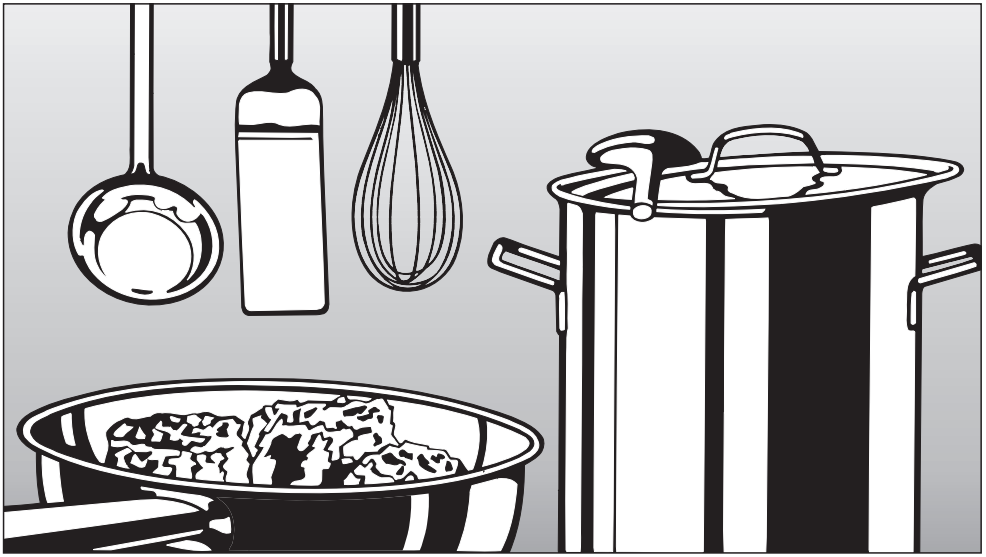
Miele

Operating Instructions



Ceramic Cooktop
KM 443

To prevent accidents and
machine damage,
read these instructions
before installation or use.

USA CDN

M.-Nr. 04 776 091

Contents

IMPORTANT SAFETY INSTRUCTIONS 3

Help protect our environment 9
Disposal of the packing materials 9
Disposal of an old appliance 9

Description of the appliance 10

Using the touch controls 12
Residual heat indicators 13
Locking a burner 14
Automatic shut off 14
Variable and extended burners 16

Selecting cookware 17
The cooking surface 17

Cleaning and care 19

Frequently asked questions 21

After Sales Service 22

Installation Instructions 23

Electrical Connection 26

READ THE OPERATING INSTRUCTIONS CAREFULLY BEFORE USING THE COOKTOP

WARNING -

This appliance is intended for residential cooking only. The manufacturer cannot be held responsible for damage or injury caused by improper use or for uses other than those for which the appliance is intended.

When using your appliance, follow basic safety precautions including the following:

Installation

- Be certain your appliance is properly installed and grounded by a qualified technician in strict accordance with national and local safety regulations. The manufacturer cannot be held responsible for damage caused by incorrect installation or connection.

- To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement is met. If there is any doubt, have the electrical system of the house checked by a qualified electrician. The manufacturer cannot be held responsible for damages caused by the lack, or inadequacy of, an effective grounding system.

- Do not connect the appliance to the main electrical supply using an extension cord. Extension cords do not meet the safety requirements of this appliance.

- Before servicing, disconnect the power supply by either removing the fuse, unplugging the unit or "tripping" the circuit breaker.

Do not install the cooktop directly above a dishwasher, refrigerator or freezer. Heat radiated by the cooktop may damage other appliances.

If the cooktop is installed above an oven, keep the cooktop's power cord from contacting the oven.

Because of the heat radiated it is not recommended to install the cooktop above a drawer. It should only be installed above a cabinet base unit with a dummy drawer front and an additional protective base between the appliance and the cabinet.

This equipment has not been designed for maritime use or for use in mobile installations such as aircraft or recreational vehicles. However, under certain circumstances it may be possible for an installation in these applications. Please contact the nearest Miele Dealer or the Miele Technical Service Department with specific requirements.

Use

Do not use the appliance until properly installed in the countertop.

This appliance is equipped with an overheating protection. For more information, see "Overheating protection".

Never use the appliance to warm or heat the room. Due to the high temperatures radiated objects left near the appliance could catch fire.

Protection from damage

Do not drop or rest anything on the surface of the cooktop. Although the ceramic glass is shock and scratch resistant, it is not shock or scratch proof.

Do not use pots or pans with pronounced edges or ridges on the ceramic cooktop. These could scratch the cooktop permanently. Grains of salt and sand can also scratch. Make sure that the bases of any pots and pans are clean, free of any fat or oils and dry.

Do not allow solid or liquid sugar, pieces of plastic or aluminium foil to fall on the cooking zones when they are hot. If these residues are allowed to cool on the ceramic surface pitting or even cracking could occur.

Any spills should be removed as quickly as possible to prevent them from burning on and becoming difficult to remove.

Do not use a steam cleaner to clean the appliance. Steam could penetrate electrical components and cause a short circuit.

Never place hot pots or pans over the touch controls, as the electronics may be damaged.

In areas subject to infestation by cockroaches or other vermin, keep the appliance and its surroundings clean at all times. Any damage caused by pests will not be covered under warranty.

Injury prevention

Do not touch the cooktop or the area surrounding it during or immediately after use. The cooktop may be hot even though it is dark in color. Areas near it may become hot enough to cause burns. During or after use, do not touch, or let clothing or other flammable materials touch the cooktop or surface areas near it until they have cooled. Wait for the residual heat indicator lights go out.

CAUTION: Do not store toys or items of interest to children in cabinets above or behind the appliance. Children climbing onto the cooktop to reach these items may be injured.

Do not leave children alone - Children should not be left alone in the area where the appliance is in use.They should never be allowed to sit or stand on any part of the appliance.

Protect your hands with insulated gloves or potholders when using the appliance. Only use dry, heat resistant potholders. Moist or damp potholders used on hot surfaces can result in steam burns. Do not let the potholder touch the heating element. Do not use towels or other bulky items near the appliance.

Clean the cook top with caution - If a wet sponge or cloth is used to wipe spills off a hot cooking area, be careful to avoid steam burns. Also,some cleaners can produce harmful fumes if applied to a hot surface.

Keep all pans out of reach of children. Danger of burns!

Pan handles should be turned in and not extend over the area of a burner to reduce risk of burns, ignition of flammable materials, and spills due to unintentionnal contact with the pan.

IMPORTANT SAFETY INSTRUCTIONS

Use proper pan size - Select pans having flat bottoms large enough to cover the surface unit heating element. The use of undersized pans will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship to burner will also improve efficiency.

Glazed cookware - Only certain types of glass, glass/ceramic, ceramic earthenware, or other glazed pots and pans are suitable for range-top service without breaking due to sudden change in temperature.

Do not heat unopened food containers. Build-up pressure may cause the container to burst and result in injury.

Never leave surface units unattended at high heat settings. Boilovers cause smoking and greasy spillovers may ignite.

Before removing pots and pans, be sure to turn off the burners.

Do not store items on the appliance when not in use. Items could melt or catch fire from residual heat or if the cooktop is turned on inadvertently.

Never cover the cooktop with a cloth. A fire could result.

Never leave the cooktop unattended when cooking with oil or fat. Overheated fat could ignite. Always heat oil slowly, monitoring it as it heats.

Do not use water on grease fires. Smother any fire or flame, or use a dry chemical or foam-type extinguisher.

When frying food, make sure that the food is as dry as possible before placing it in the oil. Moisture can cause hot oil to splatter and boil over.

Do not flambé under an exhaust hood. Flames could be drawn up into the hood by the suction and possibly cause the grease filters to ignite.

Do not let cooking grease or other flammable materials accumulate on the appliance.

Wear proper apparel- Loose-fitting or hanging garments should never be worn while using the appliance.

Storage in or on appliance- Flammable materials should not be stored in a oven or near surface units.

If there is a drawer directly underneath the appliance without any wooden base in between, ensure that no aerosols, combustible liquids or other easily flammable materials are kept in it. If cutlery inserts are to be placed in the drawer, they must be made of heat-resistant material.

Appliance safety

In the event of any damage to the appliance, it must be turned off immediately and disconnected from the electricity supply by either removing the fuse or manually "tripping" the circuit breaker.
Contact the Miele Technical Service Department.
Do not use the appliance until it has been repaired.
Ensure power is not supplied to the appliance until repair work is completed.

Do not cook on a broken cooktop. Any breaks or cracks in the ceramic surface of the appliance are hazardous.
If the cooktop should break, liquids could penetrate the broken cooktop and create a risk of electric shock.
Do not use the appliance until it has been repaired. Contact a qualified technicain immediately.

Repairs should only be performed by qualified technicians to ensure safety. Repairs and other work by unqualified persons could be dangerous. Under no circumstances open the outer casing of the appliance.

While the appliance is under warranty repairs should only be by a Miele authorized service technician. Otherwise the warranty is void.

Further safety notes

When using a portable appliance near the cooktop, make sure that its power cord does not come into contact with the cooktop. The insulation of the power cord could be damaged. Danger of electric shock!

Always make sure food is cooked or reheated sufficiently. If in doubt, select a longer cooking or reheating time.

Only use cookware suitable for the cooktop. Unsuitable cookware may break due to sudden temperature changes.

Do not use plastic or aluminium containers. They will melt at high temperatures. Fire hazard!

Do not heat empty pots or pans, they may be damaged.

Do not allow children to operate or play with, or near, the cooktop.

If a pet hops onto the cooktop, a touch control sensor could be activated and a burner turned on. Keep pets away from the cooktop at all times and activate the child safety lock.

Before discarding an old appliance, remove the power cord to prevent hazards.

SAVE THESE INSTRUCTIONS

Disposal of the packing materials

The cardboard box and packing materials protect the appliance during shipping. They have been designed to be biodegradable and recyclable. Please recycle.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of children. Danger of suffocation!

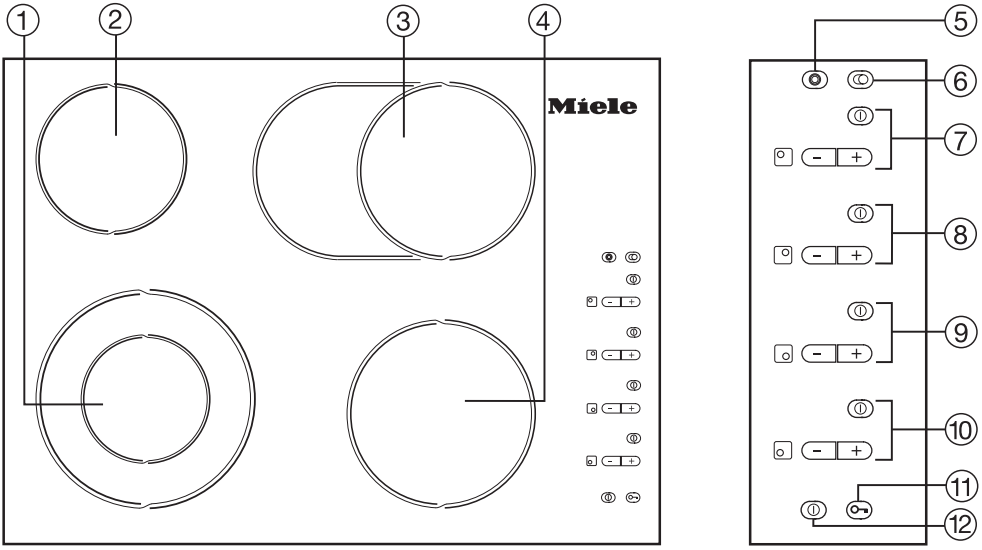
Disposal of an old appliance

Old appliances may contain materials that can be recycled. Please contact your local recycling authority about the possibilty of recycling these materials.

Ensure that the appliance presents no danger to children while being stored for disposal. Before discarding an old appliance, unplug it from the outlet and cut off its power cord to prevent hazards.

Description of the appliance

KM 443



Burners

① Variable burner

②④ Single burner

③ Extended burner

Touch controls

⑤ Variable burner selector

⑥ Extended burner selector

⑦ Left rear control and display

⑧ Right rear control and display

⑨ Right front control and display

⑩ Left front control and display

⑪ Control lock

⑫ Cooktop On/Off control

Cooking zones

Cooking zone	KM 443		
	Ø in inches	Ø in cm	Rating in watts
front left ①	4 3/4" 8 1/4"	12 21	750 2200
rear left ②	5 3/4"	14.5	1200
rear right ③	6 3/4" 6 3/4 x 10 1/2	17 17 x 26.5	1500 2400
front right ④	7 1/8	18	1800
			Total: 7600

Using the touch controls

This cooktop is equipped with electronic touch controls activated by a light touch of the fingertip.

Only touch one control at a time. If more than one control is pressed, the entries will be ignored.

Keep the area around the touch controls clean at all times. Dirt or utensils placed on the controls may activate them.
When cleaning the cooktop, make sure the cooktop is "Off", and be careful not to accidentally turn it "On".
Never place hot pots or pans over the touch controls, as the underlying electronics may be damaged.

The cooktop is safe to clean when all the displays, including the residual heat indicators are "Off".

Before using for the first time

- To avoid scratching the ceramic glass, clean the cooktop before the first use in order to remove any dust or fine particles left over from the installation process (see "Cleaning and care"). An odor may be noticeable during the first use of each burner as the residual moisture left in the heating element insulation dries out. This is normal.

Turning on the cooktop

- Place your finger on the "On / Off" button (⑫) for about 2 seconds until a dot lights up above it. A "–" will appear in each of the 4 displays.

Individual burners and power settings can now be selected. If a selection is not made within a few minutes, the cooktop will turn itself off.

Selecting a burner

- Press the "ⓘ" touch control for the desired burner. A "0" will appear in its display.

The zone has now been selected.
It will not heat until a power setting is entered.

Choosing or changing a power setting

- Use the "⊖⊕" touch control to select one of the 9 available power settings. Hold your finger over the touch control until the desired power value is reached. Pressing "⊕" will increase the setting, while pressing "⊖" will decrease it.

Recommended settings for different types of cooking can be found in the table on the following page.

Recommended power settings

Cooking process	Setting
Melting butter or chocolate Dissolving gelatin	1
Keeping food warm Warming small quantities Thickening sauces or making gravy Making omelets	1 - 2
Defrosting Cooking rice, pasta or oatmeal Steaming fish or vegetables Cooking light soups or broth	2 - 3
Braising meat, fish or vegetables Cooking dumplings, potatoes or soups Preparing jams, jellies or stewed fruit	3 - 5
Frying fish or cutlets	5 - 6
Making pancakes Frying liver, sausages or eggs	6 - 7
Searing large quantities of meat Frying steaks or potatoes	7 - 9
Boiling large quantities of food	9

These settings are intended as a guide only. When using large pans or cooking large quantities, a higher setting may be required. When cooking smaller quantities, use a lower setting.

Turning off a burner

- Press the ⏻ touch control for the desired burner. Either a "–" or an "*H*" will appear in the display.

Residual heat indicators

A flashing "*H*" will remain displayed for a particular burner as long as it is still hot. Once the zone is cool enough to safely touch, the "*H*" will change to a "–". If no other zones are being used, the cooktop will turn itself off after a few minutes.

Do not touch the burners or place heat sensitive items on them when the flashing "*H*" is displayed. If the main power supply is interrupted, the "*H*" will disappear, even though the burners will still be hot!

Locking a burner

Once selected, the burners can be "locked" in order to prevent accidental changing of the settings.

To lock the burners:

- Press the "⚷" touch control (⑪) until a dot lights up above it.

To turn the lock off:

- Press the "⚷" touch control (⑪) until the dot goes out.

Automatic shut off

If the cooktop is left "On" longer than normal cooking generally requires, it will turn itself off automatically. The amount of time required, between 1 and 10 hours for this feature to activate depends on the power setting selected. The lower the setting, the longer it will take to shut off. In addition, each burner is equipped with a safety thermostat that will shut it off if the ceramic surface should overheat.

All burners can be shut off simultaneously, even if the Control Lock has been activated.

- Press the main "⏻" touch control (⑫) until the dot above it goes out.

Keep the area around the touch controls clean at all times. Clean up boilovers and spills as soon as possible. Dirt or utensils placed on the controls may activate them.
Never place hot pots or pans over the touch controls, as the underlying electronics may be damaged.
When cleaning the cooktop, make sure the cooktop is "Off", and be careful not to accidentally turn it "On".

Automatic pre-heat

This feature is separately available for each burner, allowing it to reach the desired cooking temperature quickly without manual intervention. If the automatic pre-heat function is selected, the burner will heat up using its maximum power for a pre-set time (see table) before automatically switching to the selected cooking temperature.
A dot will appear behind the power setting display when this feature is active.

Length of pre-heating

The length of the pre-heat cycle depends upon the cooking power that is set. When using Settings 1 - 5, food is usually placed in the pot before setting it on the cooktop. To compensate for the added mass of the food, the pre-heat time is increased as the cooking power is increased.
Settings 6 - 8 are generally used for frying or roasting where the pan needs to be brought up to temperature before the food is introduced. For this reason the pre-heat times are shorter.

Setting	Approximate pre-heat time (min)
1	1.5
2	2.5
3	4
4	5.5
5	7
6	1.5
7	2.5
8	2.5
9	-

To Turn on "automatic pre-heat":

- Turn on the cooktop by pressing the "⏻" touch control (⑫) until a dot lights up above it. A "–" will appear in the display.
- Turn on the desired burner by pressing its "⏻" touch control. A "0" will appear in its display.
- Press the "⊖" control once. A "9" will appear in the display.
- Press the "⊕" control once. A "9." will be displayed. The automatic pre-heat feature is now selected. You now have 1 second to select the desired cooking temperature. If time elapses before a temperature is set, the "automatic pre-heat" feature will be canceled.
- Use the "⊖" touch control to set the desired cooking temperature. Once the burner has stabilized at this temperature, the dot will disappear from the display.

Variable and extended burners

Variable burner

The left front burner of the KM 443 is a variable burner. Selection of a large or standard size cooking area is possible. The standard size burner will be used unless the large burner has been selected.

- Touch the variable burner selector "⑤" to turn on the large burner. A dot will appear above the touch control once it has been selected.

Extended burner

The KM 443 right rear burner can be extended from its normal size to a larger, oval cooking surface.

- Touch the extended burner selector, "⑥", to increase the size of the cooking surface. A dot will appear above the touch control once it has been selected.

The cooking surface

Your ceramic cooktop is made of an extremely hard and durable material that should give you many years of use under normal conditions. The surface is scratch resistant, not scratch proof. Avoid using cookware with ridged bottoms. Ridged pots with dirty or chipped enamel bottoms may scratch the cooktop if they are pulled across the ceramic surface.

Make sure the cooktop and pot bottoms are clean before cooking. Certain items, particularly sugar grains or crystallized liquids such as molasses or syrups are actually harder than ceramic and can scratch the surface if they are not cleaned off immediately. Small or light scratches will not affect the safety or performance of the cooktop however.

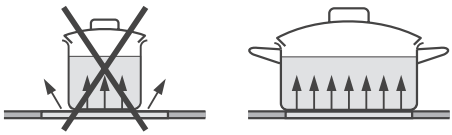
The burner rings and touch controls are fused into the ceramic glass and are resistant to wear if properly maintained. Do not use abrasive cleaners or pads, as they may eventually wear off the rings.

Any melted solids (e.g. sugar, plastic, syrup, aluminium foil, etc.) should be removed as quickly as possible and while the burner is still warm. If they are allowed to harden, the cooktop may become pitted. Scrape the melted item off the cooktop using a razor blade scraper. Once the cooktop has cooled, remove any remaining residue using a ceramic cooktop cleaner.

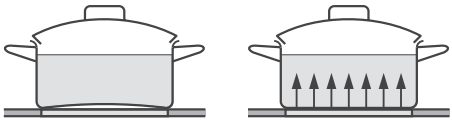
Pots and pans

Special cookware is not required, but as is true with all types of cooking appliances, the better the cookware, the better the performance.

Following these tips will allow you to make the most of your ceramic cooktop.

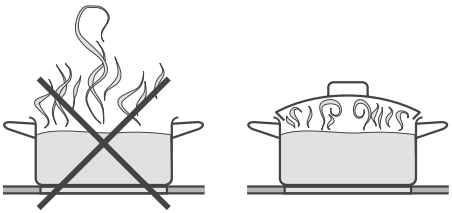


– For the most even and energy efficient cooking, the diameter of the pots should match the diameter of the burners as closely as possible.



– Use cookware with thick, flat, smooth bottoms. Slightly concave bottoms will also work adequately. Pans with convex bottoms will not cook well.

Selecting cookware



– Using a lid while cooking will minimize the loss of heat and decrease the cooking time.

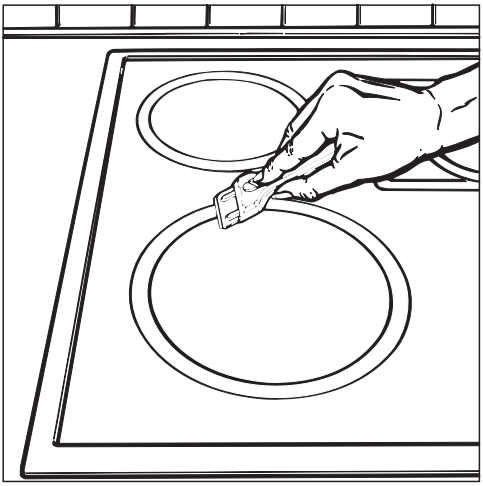
– Sometimes what appear to be scratches are not. Metallic lines such as those left by copper or aluminum pans can be removed using a non-abrasive ceramic cooktop cleaner. Let the cooktop cool before cleaning.

– Cast iron, glass or stoneware should not be used because they have poor heat transfer and may scratch the surface.

Use a product suitable for cleaning ceramic cooking surfaces. If you have difficulty locating a suitable product, contact Miele's Technical Service Department. Do not use glass cleaners on the cooktop. They leave a residue that can fuse onto and stain the cooktop when cooking at high temperatures.

Never use abrasive cleaners, scouring pads, steel wool or caustic (oven) cleaners. They will damage the cooktop surface.
Do not clean the joints between the cooktop frame and countertop or cooktop frame and glass with a pointed or sharp object. You may damage the seal.

- Clean the cooktop after each use. Using a fresh paper towel will avoid the possibility of transferring grit from the countertop to the cooktop surface. Clean cloths or sponges can also be used.
- Some spilt liquids (soups, sauces, etc.) may leave a light blue stain on the cooktop surface. These stains can be removed using a ceramic cooktop cleaner. They can be stubborn and may require several applications of cleaner.



- Baked on or hardened spills can be carefully scraped off using a razor blade scraper. Once removed, wipe off the cooktop with a damp sponge.
- Metallic lines such as those left by copper or aluminum pans can be removed using a non-abrasive ceramic cooktop cleaner. Let the cooktop cool before cleaning.
- Lime deposits or spots caused by pots boiling over can sometimes be removed by using a cloth or sponge and white vinegar. Cooktop cleaners can also be used.

When cleaning the cooktop, make sure the cooktop is "Off", and be careful not to accidentally turn it "On". Placing items on the touch controls or rubbing a cloth across them may accidentally activate a burner.

Removing melted sugar, syrup, plastic or aluminum foil

These items should be removed as soon as possible while the cooktop is still warm. Scrape the melted item off the cooktop using a razor blade scraper. Once the cooktop has cooled, remove any remaining residue using a ceramic cooktop cleaner.

Using cooktop cleaners

Some cleaners incorporate a silicon agent that will leave a protective coating on the cooktop. Although not required, they can also be used. High temperatures reduce the effectiveness of these coatings, so they will have to be reapplied occasionally.

Always follow the manufacturer's instructions on the cleaner label. Do not use the cleaner on hot surfaces.

Remove any cleaner residues with a damp sponge before turning on the burner. Failure to do so may cause scratches.

Repairs to the electrical components of this appliance should only be performed by a trained technician. Repairs by unauthorized personnel could cause personal injury or damage the cooktop.

Some minor problems can be resolved as follows:

What if . . .

. . . you notice a slight odor when using the cooktop for the first time?

This is normal. The residual moisture in the internal insulation is drying out. The odor should disappear after one or two uses.

. . . a burner will not turn on?

Check to see if the cooktop has been "locked" (see "Locking a burner").

- Make sure the cooktop is connected to the main power supply and that the circuit breaker has not tripped.

. . . a burner shuts off during use and "H" flashes in the display?

If a burner has been on for an extended period of time, it will automatically shut itself off and flash an "H" in the display. This time will range from 1 to 10 hours depending on the setting selected.

To reset the burner:

- Select "0" first, then select the desired cooking setting.

An "H" flashing in the display after the burner has been manually shut off is normal. This is the residual heat indicator telling you that the burner is still hot.

. . . food does not cook satisfactorily when using the automatic pre-heat feature?

- Check that the cooking setting is correct for the pans being used and the items being cooked.
- If the pots have poor or slow heat transfer qualities, they will take longer to reach cooking temperature than the burners. In this case, the pots should be allowed to heat up before placing the food in them, or a higher cooking setting should be chosen.

After Sales Service

In the event of a fault which you cannot correct yourself please contact:

your Miele Dealer

or

the Miele Technical Service Department

USA 1-800-999-1360
techserv@mieleusa.com

CDN 1-800-565-6435
service@miele.ca

When contacting the Technical Service Department please quote the model and serial number of your appliance. These are shown on the data plate.

Please paste the copy of the unit's data plate here.

Please read this section in its entirety before installing the cooktop.

As a general rule there must be at least 30" (760 mm) between the top of the appliance and any object above it. If the manufacturer of said object recommends a different distance, follow that manufacturer's recommendation.

To avoid damaging the cooktop, it should only be placed in the countertop after any exhaust hood or cabinetry have been installed above it.

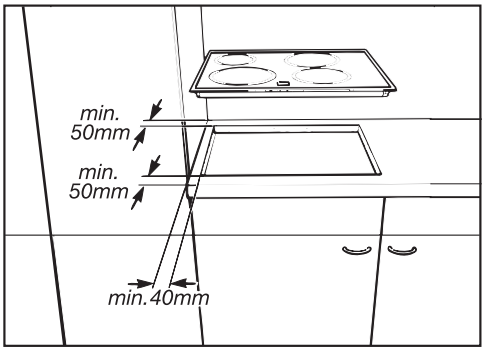
Do not install the cooktop directly above a dishwasher, refrigerator or freezer. Heat radiated by the cooktop may damage them.

If the cooktop is installed above an oven, make sure the cooktop's power cord does not come into contact with the oven.

To reduce the risk of burns when reaching over the cooktop, avoid installing the cooktop below wall mounted cabinets.
If cabinets are installed above the cooktop, the risk of burns can be reduced by installing an exhaust hood that extends at least 5" (13 cm) beyond the bottom of the cabinet.

The rated load and voltage are printed on the data plate. Make sure they match those of the main power supply.

Ideally, the cooktop should be installed with no walls (other than the rear wall) or tall cabinets directly adjacent to it. It can be installed next to one wall, however, as long as the spacings listed below are maintained.



40 mm = 1 $^{1}/_{2}$"
50 mm = 2"

When installing cooktops, keep in mind that they will radiate some heat sideways as well as straight up. For this reason, the recommended distances from the surrounding cabinets must be maintained for safety reasons.

Do not install the cooktop into an area between two walls or cabinets. One side of the cooktop must be open to air flow or the danger of fire will exist.

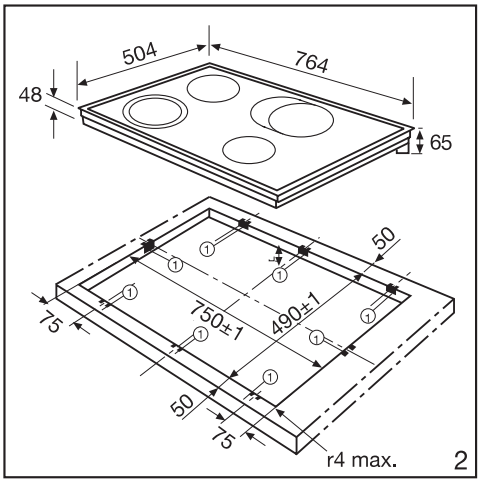
Cutting out the countertop

- Cut an opening in the countertop to the dimensions of your particular model as shown in illustration 2.

Please note:

There must be at least 2 $^{5}/_{8}$" (65 mm) of usable depth at the right rear corner of the cut out for the connection cable.

Minimum distances of 1 $^{1}/_{2}$" (38 mm) from the cooktop to a side wall and 2" (50 mm) from the cooktop to the rear wall must be maintained for safety reasons.

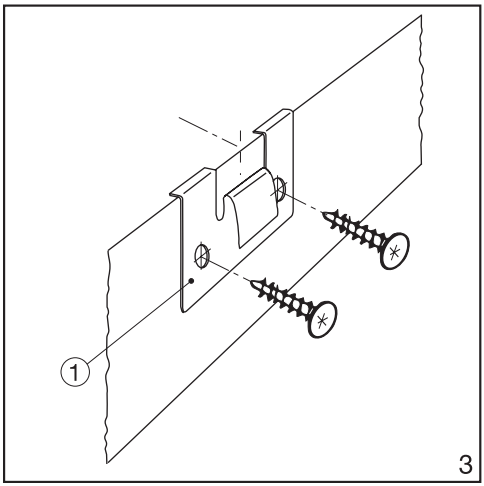


Cut out dimensions

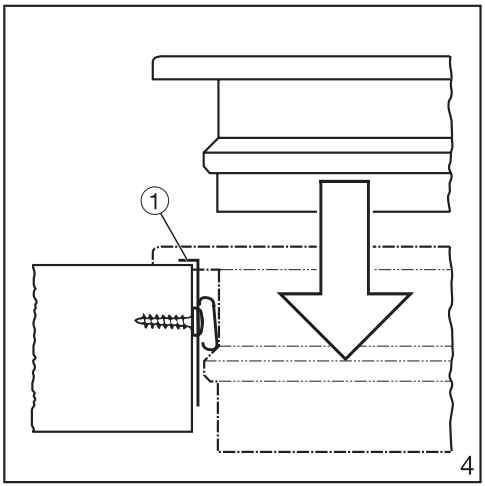
1 mm	= $^{1}/_{16}$"	490 mm	= 19 $^{5}/_{16}$"
48 mm	= 1 $^{7}/_{8}$"	504 mm	= 19 $^{7}/_{8}$"
50 mm	= 2"	750 mm	= 29 $^{9}/_{16}$"
65 mm	= 2 $^{5}/_{8}$"	764 mm	= 30 $^{1}/_{16}$"
75 mm	= 2 $^{15}/_{16}$"		

r4 max. = maximum radius of $^{3}/_{16}$"

- Install the provided spring clips on the side walls of the cut out at the positions marked ① in illustration 2. Fasten them using the supplied screws as shown in illustration 3. On granite countertops, the clips should be attached using silicone adhesive or a strong double-sided tape. Allow the glue to cure before positioning the cooktop.



- Guide the power cable through the cut out and connect it to the power supply.
- Align the cooktop with the spring clips and press evenly on each side until it clicks into place. Make sure that the edge of the cooktop is lying flat against the countertop around its whole perimeter.



A special tool is needed to safely remove the cooktop once it has been installed.

Installing a shelf under the cooktop.

If a shelf is installed under the cooktop, there must be at least 2 $^{1}/_{4}$" (55 mm) between the bottom of the cooktop and the top of the shelf. There should also be a $^{1}/_{2}$" (10 mm) air gap for ventilation between the rear of the shelf and the back wall.

Electrical Connection

The electrical connection of this appliance should be made by a qualified electrician in accordance with all local and national codes and ordinances.

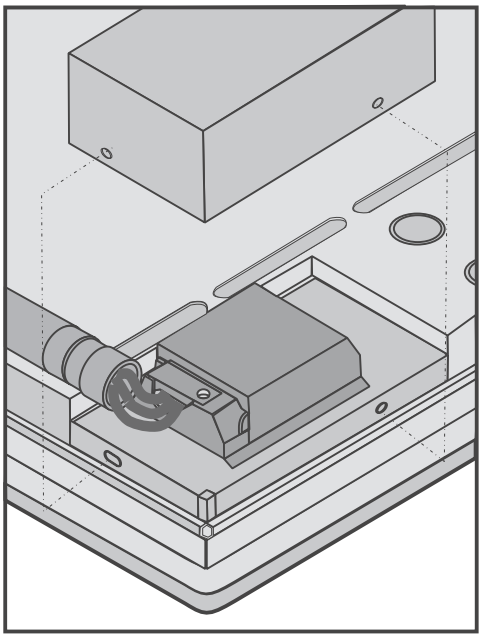
This cooktop comes ready for connection to a single phase 208 V, or 220 - 240 V, 60 Hz, 50A power supply.
The operating voltage of your model can be found on the data plate of the appliance.

The power cord should be connected to the supply as follows:

Black – Live 1

Red – Live 2

Green – Ground



CAUTION:

To reduce the risk of electrical shock:

– Disconnect the main power supply before connecting or servicing the cooktop

– Make certain that the cooktop is properly grounded after installation.

WARNING:
THIS APPLIANCE MUST BE GROUNDED.

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